

Nocturno

(The French lyric poet, Rene Fanchois, who is widely known as an interpreter of Beethoven, has published the following poem under the title "Nocturno" in a collection of war poems.)

Sudden the mortars ceased. Under the smoke

Of the last bomb a corporal, with a sigh

Slid dead into the trench. A maddened horse

Rears prancing * pyre lights the sky,

Swells up and sinks; and flashing in its glare

The steel of swords and star eyes stud the dell. Far scattered horsemen gallop o'er

the field With shrill, mad laughter like the taunts of hell.

Then mounts the wind in all the woods around,

And wafts such heavy breezes of decay

"hat, perched upon their prey, the raven troops Turn weary heads, drooping with

dreams away. The straggling cripples to the ambu-

lance Limp in. Then comes black Night

with silent tread; Bowed deep with pain, she bends a

mother's brow, And, softly sobbing, watches o'er the dead.

-Translation by D. H. J., in the New York Times.

Preparing for Old Age

Before the eyes of the average man or woman, there is no greater "bugbear" than old age; in these days, when nothing is sure in the way of provisions for the coming time of helplessness, the dread of penniless and helpless age is more to be feared than any other thing that confronts the man who has only his wage to carry him through. claimed by those who are well informed, that only one man in ten thousand is self-supporting at seventy years old. In the United States there are now at least 1,125,000 former wage earners at the age of sixty-five or more, dependent upon public and private charity at a cost of \$220.-000,000. There are also said to be fully 300,000 old men and women in homes, none of them able to earn a living. In these days, when one must measure from 70 to 80 per cent of perfect service to hold a footing in the working ranks, industrial old age comes to many who are mentally and physically able to work, but who are thrown out to make room for the younger men. Many old, white haired men are far more valuable, and can do better work, both physical and mental than the young er ones; but there seems to be no room for the old men, and they are turned out to make room for the new blood and new methods. There seems no way by which the ageing man or woman can keep their places, and after a life of hard work and active service, physical and mental, it is extremely hard for them to sit down hands.

forced physical idleness, and the man study their habits; cater to their appethe day, and using every source of keep more than you can care for, and able should not be so immature as to a great wrong by refusing to allow the old people of the family their share in the work and planning that abounds in all homes. Let the old people busy themselves in every way commensurate with their strength. There is a kindness that kills.

Send for This Bulletin

We have had several inquiries about insect pests in the household, and if our friends will send for Busletin No. 253, issued by the Ohio Experiment station a few years ago, they will get a great deal of useful information. Among other requests we are asked how to get rid of croton bugs and cockroaches. We recently gave a remedy for these which is so simple and so cheap that any one can use it. It is perfectly harmless. Sift together one part of sugar and two parts of powdered borax; put a teaspoonful or two in a small dish-a tin box lid will do-and set these dishes around wherever the bugs are seen; leave them, and you will find that cockroaches and water bugs will not stay. You will not find any dead ones, except now and then one of two lying about. But they are soon gone. Set one or two of the little dishes about the sink and the bath tub, or about any other place that is kept damp. A pound of powdered borax will last for years for this purpose, and costs only ten cents. After the roaches are routed, the borax will serve any number of purposes in the household economy.

Crickets are known to attack clothing, especially if damp, and old-time housewives were well aware of their destructive appetites. These can be killed by sprinkling raris green on green vegetables; but they are not numerous about any house. Old time housewives had a harder time getting rid of insects, and keeping them out of the houses, because the houses, themselves, were not tightly built, and the hiding places were numerous. Some women insist that the "little brown bug" and the cockroach can not be ousted; but it is very easily done if one is determined, and will keep up the warfare, often for months; but every pest can be dispersed by persistence. for the farmers' bulletins from the department of agriculture, and from the experiment stations, and read them; then act. All kinds of insects multiply during the hot summer months.

Working for the Window Garden

The days of early autumn are not far away, and there are many things to do if you would have your plants grow and thrive in the window when the dark days come. Among the first, is to get your plants potted and ready for the transferring when the frost threatens. Be sure to have good soil, and plenty of pots of the right size. For the newly rooted plant, the pot should not be large; over-potting is a sin we are all guilty of "in the beginning." Let there be just room to want and poverty with folded enough and a little to spare, then pack the soil closely. Do not undererty is not so terrible as the mental carefully, beginning with plants that

or woman who realizes he or she is tites for food, sunlight and water. If past middle age should fight hard you don't know anything about plant against the mental poverty, by try- culture, don't buy a plant just peing to keep up with the events of cause it is beautiful. Don't try to tough and flavorless, but the vegetmental enrichment that can be do not "trust to luck," for luck in be grasped. The younger generation do flower culture is the same as luck elsewhere-hard work, close attention, and careful nursing. Get the fall catalogues, and subscribe for a good floral magazine - several of them, if you can, and study them closely. Don't throw them away after looking them over-keep them for reference. You will find them of great help to you at times.

Latest Way of Canning Vegetables

Instead of long hours of boiling, the latest method of putting up vegetables is by several short boilings and coolings. The theory is that the Then, in place of the usual rubfirst cooking of an hour kills all the bacteria already grown; the warmth is favorable to the growth of the undeveloped spores, or seeds, and by the second day, these are well started; the second cooking of an hour will kill these, but there may be a few belated ones that will get started bonate of potassium and same of the third day, and a third cooking chlorate of potassium with a pinch of an hour will render the contents of the jar free from possible ferment, if it is sealed air-tight.

If you have no canning outfit, a wash-boiler, large dish-pan or small the skin, then cleanse the skin well tub anything which can be used on and apply a good cold cream to prethe stove to contain the fruit jars and vent roughness. surround them with boling watermay be used. A large pail may be used for a few jars. Corn, tomatocs, peas, string beans, or other kinds of vegetables may be successfully canned by this method. Some who advocate the method insist that no salt should be put into the jars with the vegetables, while others, just as successful, insist that a scant teaspoonful of salt be put into each quart jar. You can use your own says: judgment; the salt should do no harm. Have your vegetables prepared, and pack into the jars as closely as you can; then, fill to overflowing with tepid or warm water, put the covers in place (some insist without rubber rings, while others say the rings should be adjusted, too. Have a wooden rack in the bottom of whatever you use for cooking the vegetables in, and stand the jars on this to prevent the glass touching the bottom and breaking. Pour into the boiler water to reach at least half to it added a like amount of rich milk way up the jars, cover the boiler and and a little sugar. bring to a boil; keep boiling for one ravenously. hour. Take the jars out, one at a time, put the scalded rubber on, and screw down the cover tightly. Return to the hot water and let stand for twenty-four hours, or until the water and jars are quite cold. Then, loosen the lids, take off the rubber rings, return the covers loosely, renew the water and boil another hour, with the boiler well covered to keep in the steam. By this cooking, the second growth of bacteria should be killed; then seal the jars again, scalding the rubbers before using, and leave again to cool in the water. The next day, repeat the process, and cook another hour, which should finish the bacteria; while still boiling hot, seal airtight and let cool; then put away for the winter. Tomatoes contain considerable acid, and do not require so much cooking. They should be prepared, put into sterilized jars, salt But the physical old age and pov-take impossibilities; feel your way slightly and heat them in the boiler one appears from time to time. They decay, that always comes with en- are not "fussy," or "finicky," and an hour each day, then seal. Or they interest. and steam as above on two days for are genuine, true, and full of human

may be put into a preserving kettle and just heated well through, then put into sterilized jars, filling to overflowing while boiling hot, add a teaspoonful of salt to each quart jar. and seal at once. Some advise putting in a small quantity of sugar; but everyone does not like sugar. Best omit it. Use nothing but good, sound vegetables, allowing no decayed specks in them. A little under-ripe tomatoes should be used, and young vegetables are preferable to mature ones. Old vegetables are usually flavorless, though tender. Where one has to buy vegetables, care should be taken to get only the firmest and freshest possible. It hardly pays to can vegetables to later throw them away.

For the Toilet

For excessive perspiration, this is recommended: After the bath in tepid water, wet a cloth and pour a little household ammonia on it, and apply to the arm-pits; this will deodorizo the skin and dry it; then dust freely with a powder that is one-third lycopodium and two-thirds boric acid. ber protectors use several thicknesses of soft flannel, which will absorb better than the made shields.

For removing freckles, this formula is recommended: Three ounces of rosewater, an ounce of orangeflower water; half an ounce of carof powdered borax; shake this well together until well mixed, and apply with a soft cloth to the skin night and morning. Let the lotion dry on

For a safe hair dressing where the hair is very dry and falling, a mixture of four ounces of best bay rum

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Name given by Postum Co., Battle

Creek, Mich.